

# Wiedeński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (19.4%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (19.4%)	80 %	20
Grain	Zakwaszający	0.05 kg (1.9%)	--- %	7
Grain	Strzegom Wiedeński	1.5 kg (58.1%)	79 %	10
Grain	Weyermann - Carafa specjal I	0.03 kg (1.2%)	65 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Izabella	15 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	5 min